Sandwich Press & Maxi Sandwich Press

INSTRUCTIONS FOR USE
AND RECIPE BOOK

Please retain these instructions for future reference.

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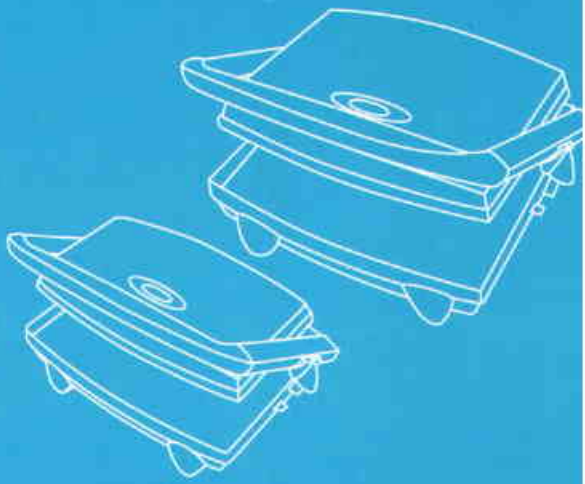
Sandwich Press & Maxi Sandwich Press

Congratulations

on your purchase of your new Breville Sandwich Press



KNOW YOUR BREVILLE SANDWICH PRESS

Unique concealed hinge.

Floating top plate automatically adjusts to thick or thin sandwiches.

Integrated 'Warm Up' and 'Ready' lights indicate when the Sandwich Press is heating or ready to use.

Stylish café-style chrome design looks great in any kitchen.

2000 watts of power for fast heat up and quick toasting.

Quality non-stick flat cooking plates for crispy toasted results without the use of butter or margarine.

Locking storage clip slides to lock plates closed for upright storage.

Convenient cord storage.

Adjustable Toast Height Control for cooking open sandwich 'melts'.

Non-skid feet.

OPERATING YOUR BREVILLE SANDWICH PRESS

BEFORE USE

Remove any promotional labels and/or stickers from the Sandwich Press before use.

Check that the cooking plates are clean and free of dust. If necessary, wipe over with a damp cloth and dry thoroughly.

Place on a flat, heat resistant, level surface. Slide storage clip on the right hand side of the Sandwich Press handle backwards for the open position. Ensure the Sandwich Press is in the closed position for pre-heating.

1. Insert the plug into a 230/240v power outlet and turn the power 'On'. The red power 'ON' light will illuminate.
2. Allow the Sandwich Press to preheat in the closed position until the green 'READY' light illuminates.
3. During this time, prepare the sandwich and place it onto the bottom cooking plate. Always place sandwiches towards the rear of the bottom cooking plate.
4. Close the top cooking plate which has a floating hinge that is designed to evenly press down on the sandwich (see fig 1).

fig 1

NOTE!! **The storage clip should not be used to clamp down the top plate when the sandwiches are in the Sandwich Press. The weight of the top cooking plate will gradually press down the sandwich during the cooking process.**

5. Toasting should take approximately 5-8 minutes. Exact toasting time will be a matter of taste. It will also depend on the type of bread and type of filling used.

NOTE!! **Always allow the Sandwich Press to preheat until the green 'READY' light illuminates.**

8. When the sandwich is cooked, open the lid. Remove it with the help of a plastic or wooden spatula. Never use metal tongs or a knife as these can cause damage to the non-stick coating.

NOTE!! **When using the Breville Sandwich Press for the first time you may notice a fine smoke haze. This is caused by the heating of some of the components. There is no need for concern.**

NOTE!! **Take care near hot surfaces.**

FULLY UNWIND THE CORD FROM THE CORD STORAGE FACILITY BEFORE USE.

TOASTING OPEN SANDWICH 'MELTS'

Your Sandwich Press features an Adjustable Toast Height Control feature which allows you to fix the top plate to a range of positions above the bottom plate. This allows your Sandwich Press to be used as an open toaster ideal for toasting open sandwich style 'melts'. It can also be used for toasting sandwiches and snacks where you don't need to apply the weight of the top plate.

1. Allow the Sandwich Press to preheat until the green 'READY' light illuminates.
2. Place sandwich to be melted on bottom plate.
3. Move the Toast Height Control clip on the right hand side of the Sandwich Press to the desired height (see fig 2).

fig 2

4. Slowly lower the top plate until it rests on the height control clip.
5. The top plate will radiate the desired heat to melt ingredients such as cheese.

NOTE!! **The Toast Height Control can be moved to accommodate thick or thin melts by sliding the clip forwards or backwards along the arm.**

6. Toasting 'melts' should take approximately 3-4 minutes. However exact toasting time will be a matter of taste. It will also depend on the height of the top plate.

Take care near hot surfaces.

HINTS FOR BEST RESULTS

BREAD

Most types of bread can be used; white, wholemeal, kibbled wheat, wholegrain, raisin loaf and so on. The Sandwich Press is ideal for toasting foccacia, Turkish bread, bagettes as well as bread rolls. Raisin bread, brioche or other sweet breads which contain a high sugar content will tend to brown quicker.

FILLINGS

Try to use canned or pre-cooked fruit as fresh fruit may give off excessive juices when heated.

Be careful when biting into sandwiches containing fillings such as cheese and tomato or jam as they retain heat and can burn if eaten too quickly.

TOASTING BREAD

The unique flat plate design makes the Sandwich Press ideal for toasting plain breads, and turkish bread, without any fillings or spreads. Try toasting turkish Bread with jams for a great alternative to standard breads at breakfast.

REHEATING

If the sandwich is not being eaten immediately, place it on a paper napkin to absorb condensation. To keep for longer, place on a rack in an oven-proof dish to keep warm in a low oven, about 100 degrees C. The sandwich will keep hot for up to 20 minutes this way, but will then begin to dry out.

FAT FREE SNACKS

Due to the non-stick coating flat plate design, it is not necessary to use any butter or margarine on the outside of your toasted snacks.

CARE AND CLEANING

- Before cleaning, turn the power off at the power outlet and then remove the plug. Allow your Sandwich Press to cool slightly. The unit is easier to clean when slightly warm.
- Always clean your Sandwich Press after each use to prevent a build up of baked-on foods.
- Wipe the cooking plates with a soft cloth. If cooked on food is not removed by this method, reheat the unit for 1-2 minutes, then brush with a little oil or melted butter. Allow to stand for five minutes then wipe with a damp cloth.
- To clean the outside of the Sandwich Press, wipe over with a damp cloth. Polish with a soft dry cloth.

NOTE!! **The cooking plates are coated with a non-stick surface, do not use abrasives.**

NOTE!! **Do not use spray-on non-stick coatings as this will effect the performance of the non-stick surface on the cooking plates.**

TO STORE YOUR SANDWICH PRESS:

1. Slide the storage clip towards the front handle so that the top and bottom cooking plates are locked together.
2. Wrap the cord in the cord storage area below the unit (see fig 3).

fig 3

3. Store on a flat level surface.

NOTE!! **The storage clip should not be used to clamp down the top plate when sandwiches are in the Sandwich Press.**

DO NOT IMMERSE ANY PART OF THE BREVILLE UNIT, CORDSET OR PLUG IN WATER OR ANY OTHER LIQUID.

SAVOURY SANDWICHES

HERBED OMELETTE SANDWICH

Serves 2

3 bacon rashers, thinly sliced
1 tablespoon extra virgin olive oil
100g button mushrooms, sliced
⅓ cup shallots, thinly sliced
Freshly ground black pepper
3 eggs (60g), lightly beaten
1 tablespoon freshly chopped herbs
¼ cup thinly sliced roasted capsicum
1 large focaccia, halved
125g sliced Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Meanwhile, fry bacon in a non-stick frypan until crisp. Remove from pan and set aside. Sauté mushrooms and shallots in frypan until any liquid has evaporated. Remove from heat.
3. Beat eggs lightly adding pepper and herbs. Pour mixture over mushrooms in pan. Return to medium heat and cook until eggs are set but soft in the centre, approximately 3-5 minutes.
4. Roughly chop omelette. Cut focaccia in half to form a sandwich. Fill focaccias with omelette, capsicum, cheese and bacon.
5. Cook focaccia until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve with salad greens.

CHAR GRILLED CHICKEN LAVOSH WITH MANGO & PINENUT MAYONNAISE

Serves 2-3

¼ cup mayonnaise
½ tablespoon chilli salsa
1 teaspoons grated lime rind
½ tablespoon lime juice
125g canned mango pieces - drained
1½ tablespoon toasted pinenuts
1 char-grilled chicken breast- sliced thinly
2 sheets lavash bread
1 avocado, sliced

1. Preheat Sandwich Press for 10 minutes.
2. Combine mayonnaise, salsa, rind, juice, mango, pinenuts and chicken.
3. Spread chicken mixture over each lavash. Top with avocado and roll tightly.
4. Cook lavash rolls until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve sliced on an angle with salad greens.

MEXICAN TORTILLAS

Serves 2-3

125g Mexican salsa
¼ cup red kidney beans
1 tablespoon freshly snipped garlic chives
100g finely chopped chorizo sausage
8 tortilla rounds (unfried variety)
100g tatziki, prepared dip
100g avocado dip
125g mozzarella, grated cheese
½ cup sour cream

1. Preheat Sandwich Press for 10 minutes.
2. Combine salsa, beans, chives and sausage. Spoon mixture over 4 tortillas.Top with alternating layers of tatziki, avocado and cheese, then remaining 4 tortillas to make 4 sandwiches. Be careful not to overfill.
3. Cook tortillas until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve with sour cream and salad greens.

ITALIAN VEGETARIAN FOCACCIA ROUND

Serves 2-3

3 small round cheese and olive focaccia
1½ tablespoons pesto
125g Italian Roma Egg tomatoes, sliced
100g bocconcini cheese, drained and sliced
1 medium Spanish onion, thinly sliced
1 tablespoon balsamic vinegar
1½ tablespoons extra virgin oil
Salt and freshly ground pepper, to taste

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccia in half to form a sandwich. Spread with pesto. Fill with combined tomatoes, cheese, onions, vinegar, oil and seasonings.
3. Cook focaccias until golden, crisp and heated through, approximately 8 minutes.

ROAST BEEF KEBABS

Serves 2-3
2 round Pita bread
70g cream cheese
3 teaspoons seeded mustard
½ tablespoon lemon juice
⅓ cup grated canned beetroot, drained
100g shaved rare roast beef
70g marinated roasted eggplant

1. Preheat Sandwich Press for 10 minutes.
2. Spread each Pita bread with combined cream cheese, mustard and lemon juice. Top with beetroot, roast beef and eggplant. Roll tightly.
3. Cook Pita bread until golden, crisp and heated through, approximately 10 minutes.

Serving Suggestion: Serve sliced.

SMOKED SALMON LAVASH ROLL

Serves 2-3
1 large sheet of lavash bread
100g cream cheese
1 tablespoon lime juice
½ tablespoon drained capers
½ tablespoon freshly chopped dill
Freshly ground black pepper, to taste
2 zucchini, ribboned with vegetable peeler
200g smoked salmon

1. Preheat Sandwich Press for 10 minutes.
2. Spread each lavash with combined cream cheese, lime juice, capers, dill and pepper. Top with zucchini and salmon roll tightly.
3. Cook lavash rolls until golden, crisp and heated through, approximately 5 - 8 minutes.

Serving Suggestion: Serve sliced.

SPICY LAMB IN PITA

Serves 2-3

1 tablespoon oil

125g ground lamb mince

2 tablespoons finely chopped onions

½ cup diced tomato

1 tablespoon freshly chopped mint

¼ teaspoon ground coriander

Pinch ground ginger

½ teaspoon ground cumin

¼ teaspoon turmeric

Salt and freshly ground black pepper, to taste

3 pita breads

3 slices Swiss cheese

¾ cup tatziki sauce - commercial

1. Preheat Sandwich Press for 10 minutes.
2. Heat oil in a non-stick frypan, sauté lamb mince, onions, tomato, mint, spices and seasonings until browned and cooked. Drain.
3. Split pitas open to form pockets. Fill with lamb mixture and insert a cheese slice into each.
4. Cook pitas until golden, crisp and heated through.

Serving Suggestions: Serve with tatziki sauce.

WARM CAESAR SANDWICH

Serves 2

3 bacon rashers, thinly sliced

2 round Turkish breads

1 char grilled chicken breast fillet, thinly sliced

1 hard boiled egg, peeled and sliced

⅓ cup prepared garlic croutons

30g baby spinach leaves

60g freshly grated Parmesan cheese

Caesar salad dressing

1. Preheat Sandwich Press for ten minutes.
2. Meanwhile heat a non-stick frypan and fry bacon until crispy. Cut Turkish bread in half to form a sandwich. Fill with combined bacon, chicken, eggs, croutons, spinach and cheese.
3. Cook Turkish bread until golden, crisp and cooked through, approximately 6 minutes.

Serving Suggestion: Serve drizzled with Caesar salad dressing.

MEDITERRANEAN LAYERED TWISTS

Serves 2-3
2 twist or cob bread rolls
2 tablespoons pesto
100g marinated roasted eggplant
125g marinated roasted red capsicum
60g char grilled sliced sweet potato
100g marinated roasted semi- sun dried tomatoes, drained
60g mushrooms, sliced
100g sliced Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Cut bread rolls in half and spread with pesto. Fill with eggplant, capsicum, sweet potato, dried tomato, mushrooms and cheese.
3. Cook bread rolls until golden, crisp and heated through, approximately 8 minutes.

ANTIPASTO RYE BREAD

Serves 2-3
4 slices rye bread
½ tablespoon extra virgin olive oil
1 tablespoons sun-dried tomato paste
60g humus
4 stuffed vine leaves
200g artichoke hearts, drained and sliced
4 slices Swiss cheese

1. Preheat Sandwich Press for 10 minutes.
2. Spread rye bread combined oil and tomato paste, then humus. Fill with vine leaves, artichokes and cheese to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approximately 8 minutes.

Serving Suggestion: Serve cut in half.

GORGONZOLA PANINI

Serves 2
30g herb and garlic butter, commercial
4 slices crusty country-style bread
50g spinach leaves
60g Gorgonzola cheese, crumbled
60g marinated roasted capsicum

1. Preheat Sandwich Press for 10 minutes.
2. Spread herb and garlic butter over bread slices. Make 2 sandwiches with bread, spinach, cheese and capsicum.
3. Cook until golden, crisp and heated through approximately 6 minutes.

Serving Suggestion: Serve cut in half.

GOAT'S CHEESE AND ROASTED PEPPER

Serves 2

1 large round foccacia
90g softened goat's cheese
½ tablespoon roughly chopped Italian parsley
½ tablespoon roughly chopped basil
1 clove garlic, thinly sliced
1 tablespoon drained capers
1 tablespoon lemon juice
½ tablespoon sweet Thai chilli sauce
60g marinated roasted zucchini
50g semi dried tomatoes

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccia in half to form a sandwich. Spread with combined goat's cheese, parsley, basil, garlic, capers, lemon juice and chilli sauce. Fill with zucchini and tomatoes.
3. Cook focaccias until golden, crisp and heated through, approximately 8 minutes.

NOTE!! **Focaccia may need to be cut in half to fit into Sandwich Press.**

PROSCUITTO BAGUETTE

Serves 2

2 small-medium baguette rolls
80g Italian proscuitto
75g boccochini cheese, thinly sliced
4 basil leaves
Freshly ground black pepper
1 tablespoons extra virgin olive oil

1. Preheat Sandwich Press for 10 minutes.
2. Cut baguette in half. Fill with layers of prosciutto, cheese and basil. Season to taste and drizzle with oil
3. Cook baguettes until golden, crisp and heated through, approximately 6-8 minutes.

CHAR-GRILLED CHICKEN AND SALSA VERDE

Serves 2

1 char- grilled chicken breast fillet, sliced
1 clove garlic, thinly sliced
⅓ cup chopped parsley
1 tablespoon finely chopped sage
¼ cup stuffed pimento green olives, roughly chopped
1 tablespoon drained capers
1 tablespoon extra virgin olive oil
½ teaspoon freshly grated lime rind
½ tablespoon lemon juice
4 large slices Ciabatta bread
4 large slices Swiss cheese

1. **Preheat Sandwich Press for 10 minutes.**
2. **Combine chicken, garlic, parsley, sage, olives, capers, oil, rind and juice. Fill bread with chicken mixture and sliced cheese to make 2 sandwiches.**
3. **Cook until golden, crisp and heated through, approximately 8- 10 minutes.**

Serving Suggestions: Serve on fresh salad greens.

TUNA AND ARTICHOKE

Serves 2

2 large crusty round rolls
100g black olive paste
200g can tuna, drained
6 marinated baby artichokes
125g Brie cheese, thinly sliced

1. **Preheat Sandwich Press for 10 minutes.**
2. **Cut rolls in half and spread with olive paste. Fill with tuna, artichokes and cheese.**
3. **Cook until golden, crisp and heated through, approximately 8 minutes.**

CRISPY SWORDFISH SANDWICHES

Serves 2
250g fresh swordfish fillets thinly sliced
1½ tablespoons extra virgin olive oil
2 tablespoons freshly chopped herbs (basil, garlic chives, thyme, dill)
½ teaspoon paprika
Salt and freshly ground black pepper, to taste
1 large piece of focaccia
2 tablespoons mayonnaise
4 tomato slices
½ tablespoon drained capers
6 baby spinach leaves

1. Preheat Sandwich Press for 10 minutes.
2. Brush fish fillets with half the olive oil. Coat fillets with combined herbs, paprika and seasonings.
3. Heat remaining oil in a frypan. Fry fish until golden. Remove and drain.
4. Cut focaccia in half to form a sandwich and spread mayonnaise. Fill with fish, tomato, capers and spinach.
5. Cook focaccias until golden, crisp, and heated through, approximately 5 minutes.

NOTE!! Focaccias may need to be cut in half to fit into Sandwich Press.

PRAWN AND WATERCRESS SANDWICHES

Serves 2
4 slices wholegrain bread
70g cream cheese, softened
60g herb & garlic butter
75g watercress
400g medium cooked king prawns, peeled & de-veined

1. Preheat Sandwich Press for 10 minutes.
2. Spread bread with combined cream cheese and garlic butter. Fill with watercress and prawns to make 2 sandwiches.
3. Cook until golden, crisp and heated through, approximately 8 minutes.

ITALIAN FONTINA TOAST

Serves 2
8 slices white bread
100g Italian fontina cheese, sliced
100g marinated roasted red capsicums
100g sliced marinated mushrooms
Freshly ground black pepper, to taste

1. Preheat Sandwich Press for 10 minutes.
2. Fill bread with layers of cheese, capsicum and mushrooms season with pepper make into 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 6-8 minutes.

NOTE!! Fontina cheese may be substituted with Parmesan or Romano cheese.

DESSERT STYLE SANDWICHES

TOASTED CHOCOLATE PANINI

Serves 2

80g cream cheese, softened

4 slices textured Country style bread

250g bittersweet chocolate, coarsely grated

Vanilla ice-cream

1. Preheat Sandwich Press for 10 minutes.
2. Spread cream cheese over bread slices and sprinkle with grated chocolate. Sandwich together.
3. Cook until golden, crisp and heated through, approximately 6 minutes.

Serving Suggestion: Serve with Ice cream.

CRISPY BRIOCHE WITH BERRIES AND ICE-CREAM

Serves 2

½ punnet strawberries, hulled

½ punnet blueberries

½ punnet raspberries

¼ cup port

1 loaf brioche

Vanilla ice-cream

Icing sugar, sifted

1. Preheat Sandwich Press for 10 minutes.
2. Puree berries and port until smooth. Set aside. Cut 4 slices from brioche and cook until toasted, approximately 5 minutes.
3. Arrange toasted brioche on 2 large, white plates. Top with ice-cream and drizzle with berry sauce.

Serving Suggestion: Serve immediately, dust with icing sugar.

CRISP BERRY AND MASCARPONE SANDWICHES

Serves 2

4 slices Country styled bread
100g Mascarpone cheese
½ punnet strawberries, hulled and sliced
½ punnet raspberries
1 tablespoon honey

1. Preheat Sandwich Press for 10 minutes.
2. Spread cheese over bread slices. Fill with berries and drizzle with honey to make 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 8 minutes.

SWEET NECTARINE SANDWICH

Serve 2

40g unsalted butter, softened
4 slices soy and linseed grain bread
2 nectarines, peeled and sliced
1 teaspoon ground cinnamon
2 tablespoons caster sugar

1. Preheat Sandwich Press for 10 minutes.
2. Spread butter over bread slices. Fill with sliced nectarine and sprinkle with combined cinnamon and sugar to make 2 sandwiches.
3. Cook until golden, crisp and heated through approximately 8 minutes.

SWEET FIG FOCACCIA

Serves 2

2 small plain rounds of focaccia
80g fresh ricotta cheese
3 fresh figs, thinly sliced
6 small fresh mint leaves
1 tablespoon caster sugar

1. Preheat Sandwich Press for 10 minutes.
2. Cut focaccias in half to form a sandwich. Spread with ricotta cheese. Fill with figs, mint leaves and sprinkling of caster sugar.
3. Cook until crisp, golden and heated through approximately 8 minutes.

CONNECTION TO THE MAINS SUPPLY

When using electrical appliances, basic safety precautions should always be followed.

WARNING THIS APPLIANCE MUST BE EARTHED

If this appliance is fitted with a rewirable BS1363, 13 amp plug, the fuse should be rated at 13 amp and be ASTA approved to BS1362. However if the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below.

If this appliance is fitted with a moulded BS1363 13 amp plug, the fuse should be rated at 13 amp and be ASTA approved to BS1362. If the fuse in a non - rewirable plug needs to be changed the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.
In the event of the plug being unsuitable, it should be changed and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13amp socket and the plug must be disposed of immediately.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wires of the mains lead are coloured in accordance with the following code:

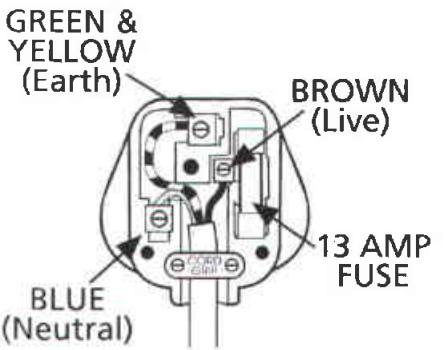
GREEN AND YELLOW - EARTH
BLUE - NEUTRAL
BROWN - LIVE

The wire which is coloured Green and Yellow, must be connected to the terminal in your plug which is marked with the letter E or by the Earth symbol ⏚ or coloured Green or Green and Yellow.

The wire which is coloured Blue, must be connected to the terminal which is marked with the letter N or coloured Black.

The wire which is coloured Brown, must be connected to the terminal which is marked with the letter L or coloured Red.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distribution board.



IMPORTANT INSTRUCTIONS

Please read these instructions before operating this appliance and retain for future use.

ALWAYS

- ✓ **Always** ensure hands are dry before handling the plug or switching on the appliance.
- ✓ **Always** use the appliance on a secure, dry level surface.
- ✓ **Always** fully unwind the cord from the cord storage facility before use.
- ✓ **Always** allow adequate air space above and all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. CAUTION is required on surfaces where heat may cause a problem - an insulated heat pad is recommended.
- ✓ **Always** unplug from the socket when not in use and before cleaning.
- ✓ **Always** allow to cool before cleaning and storing.
- ✓ **Always** carry out regular checks of the supply cord to ensure no damage is evident. Should there be any signs that the cord is damaged in the slightest degree, the entire appliance should be returned to the Customer Service Department.
- ✓ **Always** return the appliance after a malfunction, or if it has been damaged in any manner to the Customer Service Department for examination, repair or adjustment as **special purpose tools are required.**

NEVER

- ✖ **Never** use this appliance outdoors.
- ✖ **Never** use this appliance for other than intended use. This appliance is for household use only.
- ✖ **Never** immerse the appliance or cordset and plug in water or any other liquid to protect against electrical hazards.
- ✖ **Never** use harsh, abrasive or caustic cleaners to clean this appliance.
- ✖ **Never** allow children to use this appliance. Close supervision is necessary when the appliance is near children.
- ✖ **Never** leave appliance unattended when in use.
- ✖ **Never** let cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- ✖ **Never** place this appliance on or near a hot gas or electric burner or where it could touch a heated oven or microwave oven.
- ✖ **Never** touch hot surfaces, use the handle.
- ✖ **Never** operate any appliance with a damaged cord or plug or after an appliance malfunction or if it has been damaged in any manner.

CAUTION:
THIS APPLIANCE GENERATES HEAT DURING USE. PROPER PRECAUTIONS MUST BE TAKEN TO PREVENT THE RISK OF BURNS, FIRES OR OTHER DAMAGE TO PROPERTY CAUSED BY TOUCHING THE SIDES OR TOP WHILST IN USE OR DURING COOLING.

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AFTER SALES SERVICE

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check instructions have been followed correctly.
2. Check fuse has not blown.
3. Check mains supply is functional.

If the appliance will still not operate return the appliance to the place it was purchased for a replacement.
To return the appliance to Breville Customer Department, follow the steps below:

1. Pack it carefully, preferably in the original carton.
2. Enclose your name and address.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:
   Customer Service Department
   Pulse Home Products Limited
   Middleton Road,
   Royton,
   Oldham, OL2 5LN, U.K.
   Telephone: 0161 621 6900 Fax: 0161 626 0391
   Email: info@pulse-uk.co.uk

GUARANTEE

This product is guaranteed for a period of 1 year from the date of purchase against mechanical and electrical defects.
This guarantee is only valid if the appliance is used solely for domestic purposes in accordance with the instructions provided, that it is not connected to an unsuitable electricity supply, dismantled or interfered with in any way or damaged through mis-use. Under this guarantee we undertake to repair or replace free of charge any parts found to be defective.
Nothing in this guarantee or the instructions relating to the product excludes, restricts or otherwise affects your statutory rights.
In line with our policy of continuous development, we reserve the right to change this product, packaging and documentation without notice.

This product is manufactured to comply with the radio interference requirements of **EEC** directive **93/68 EEC**.

Breville

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